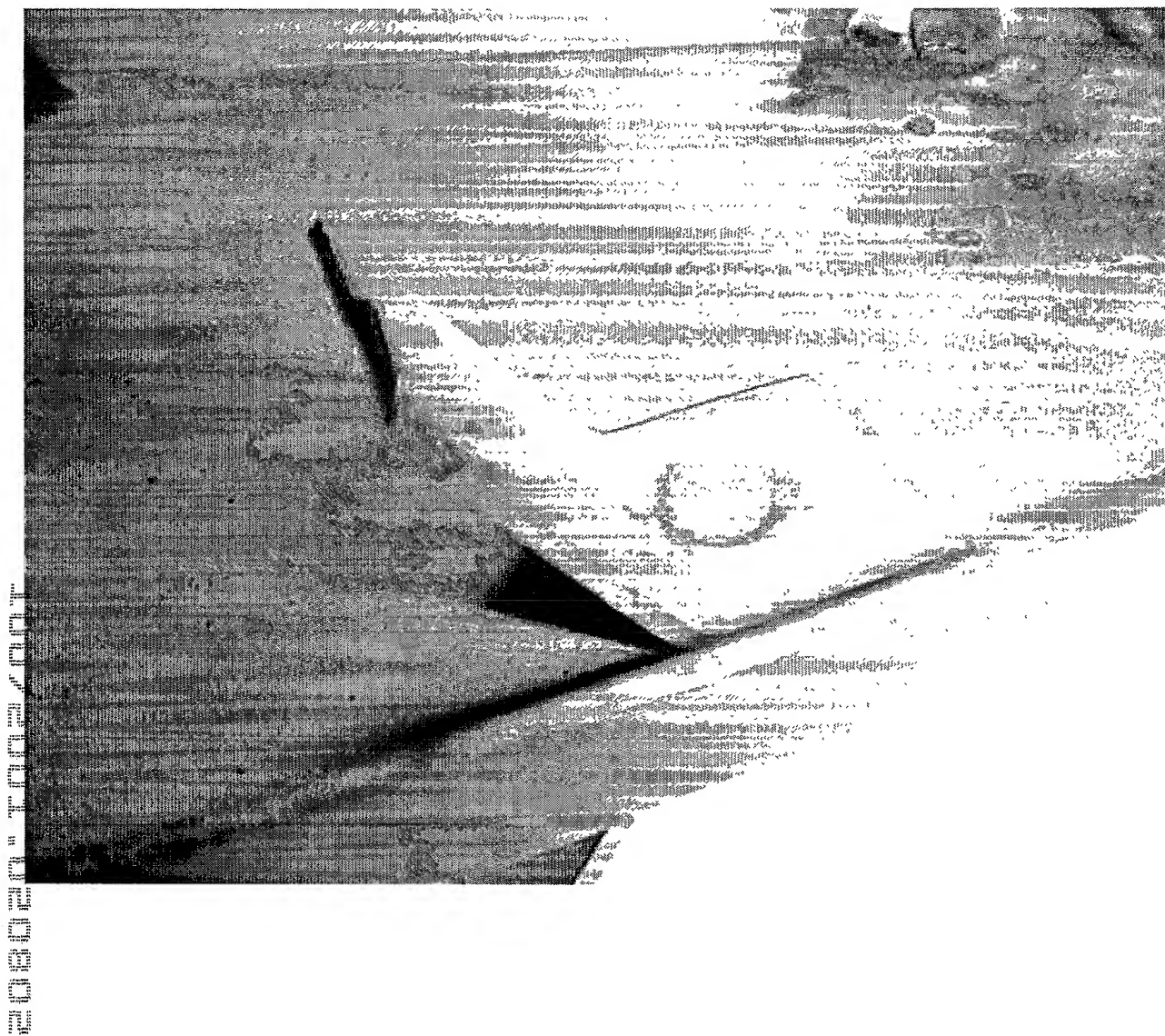
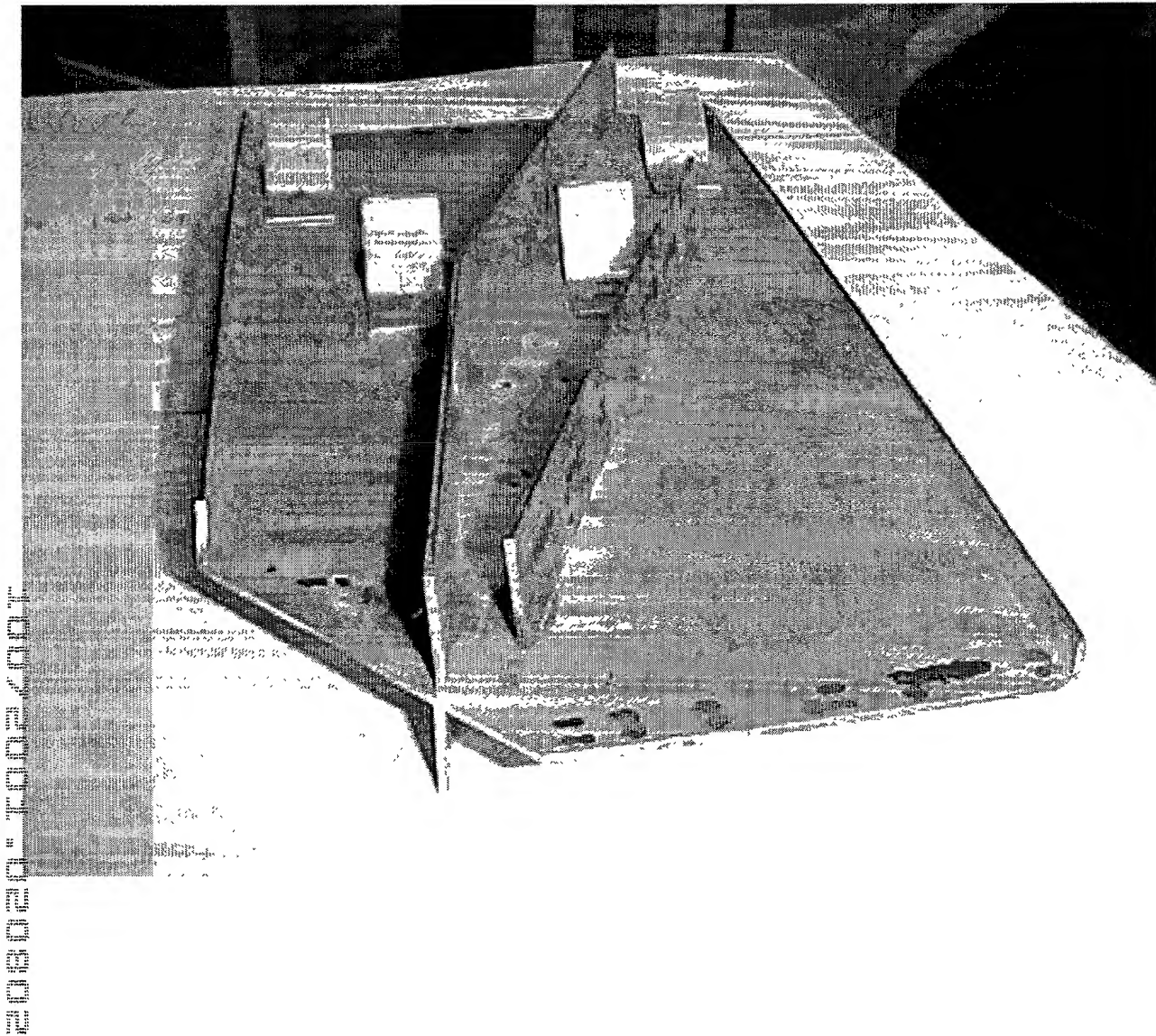
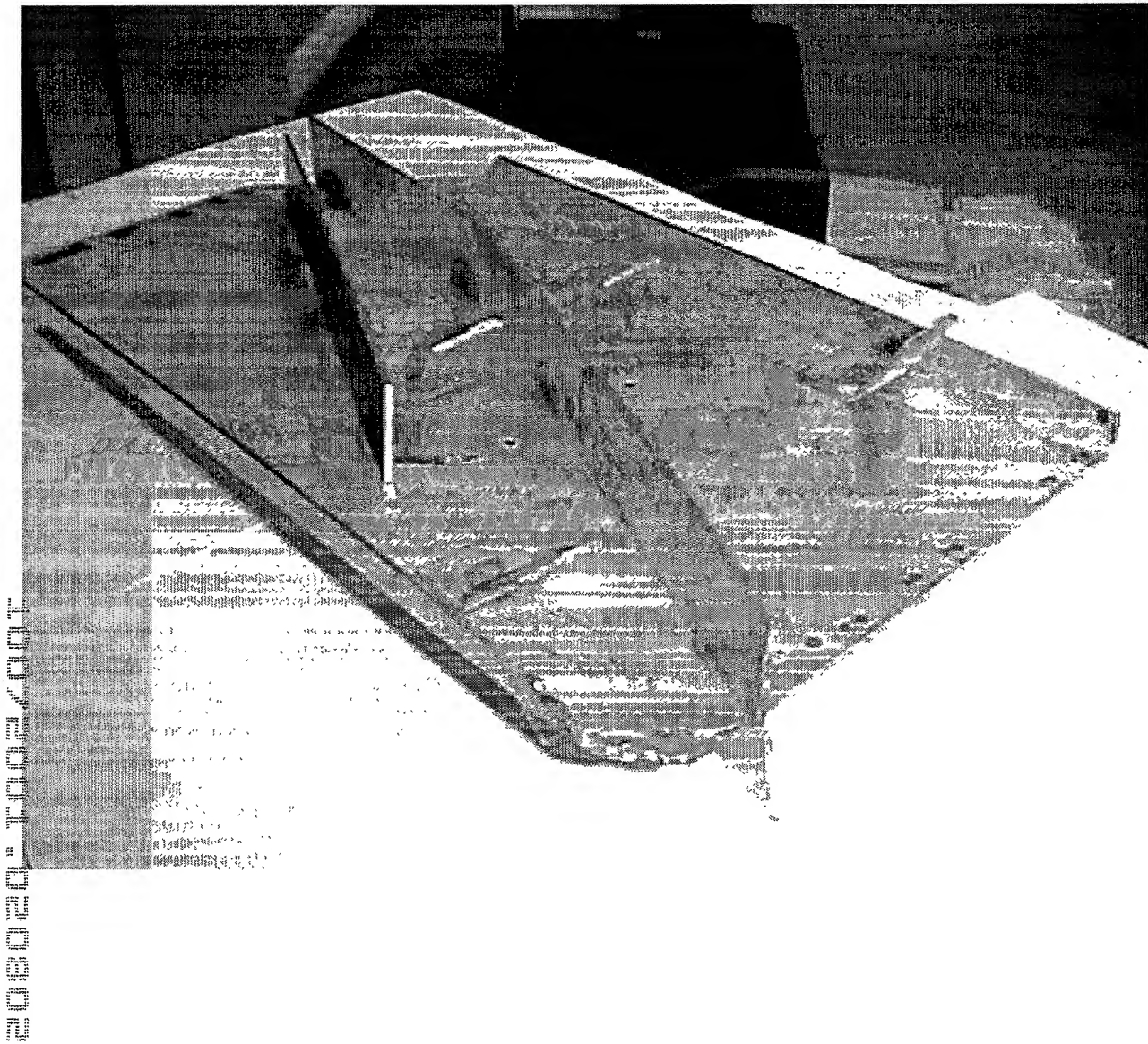


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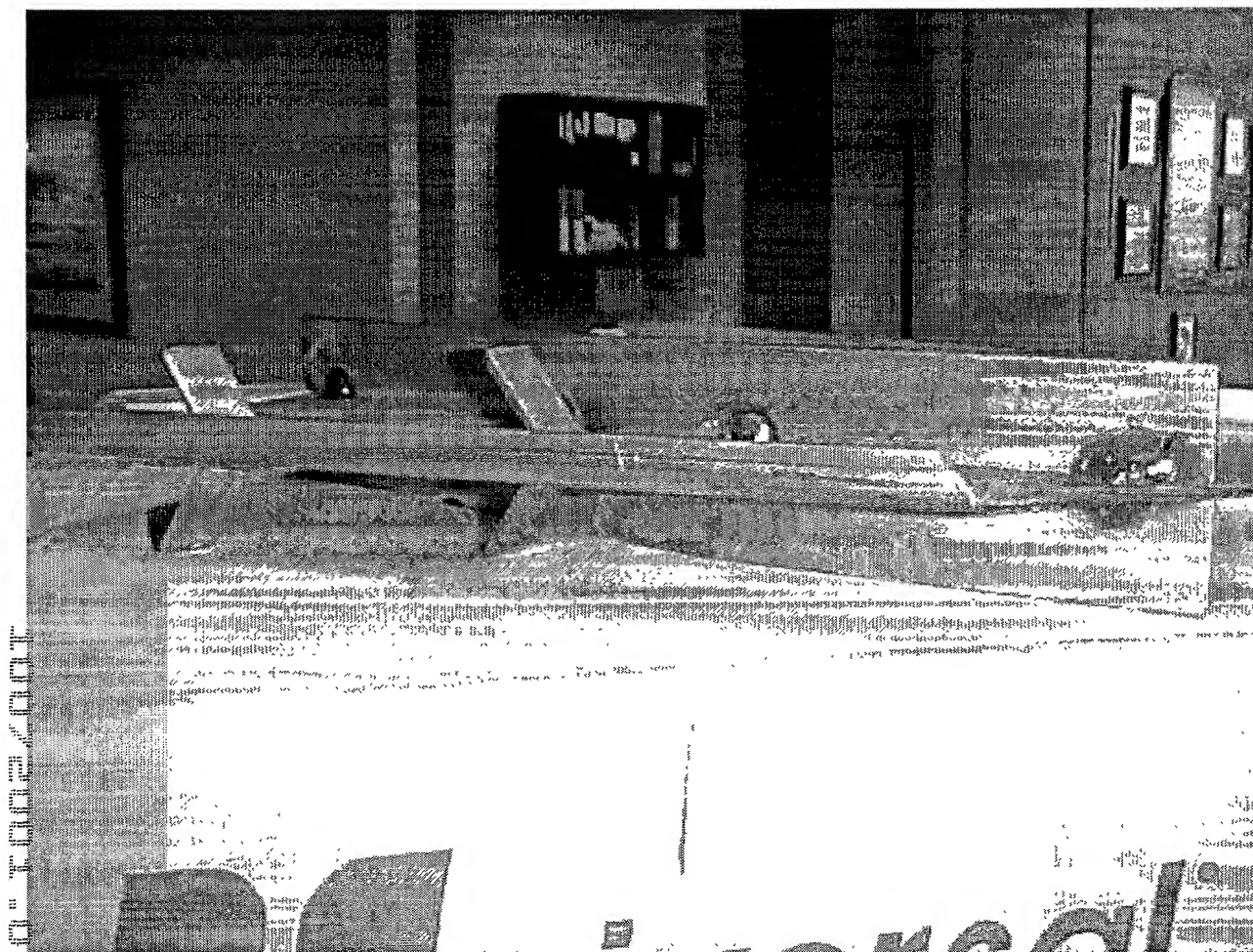




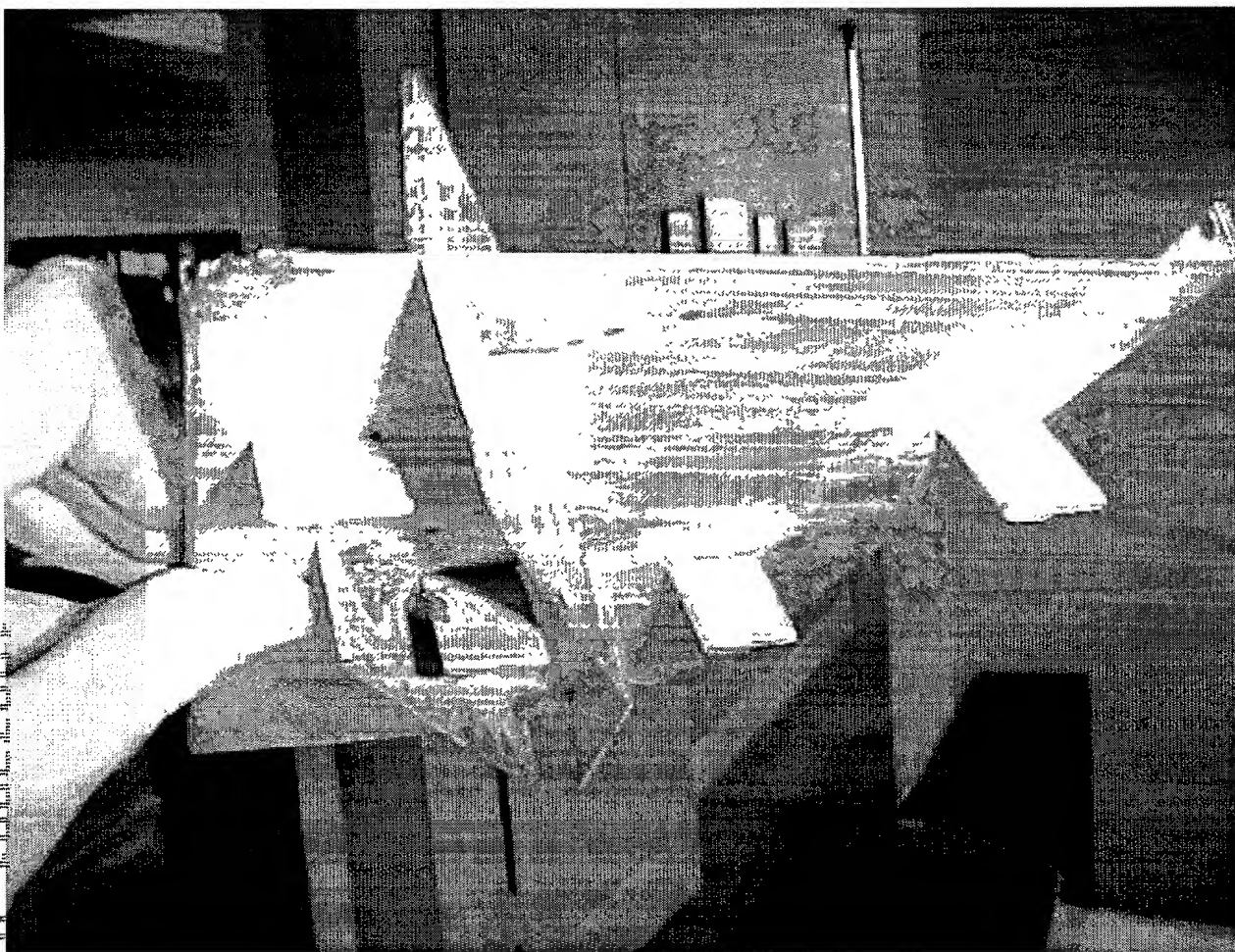








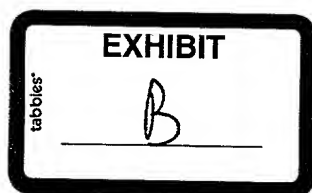
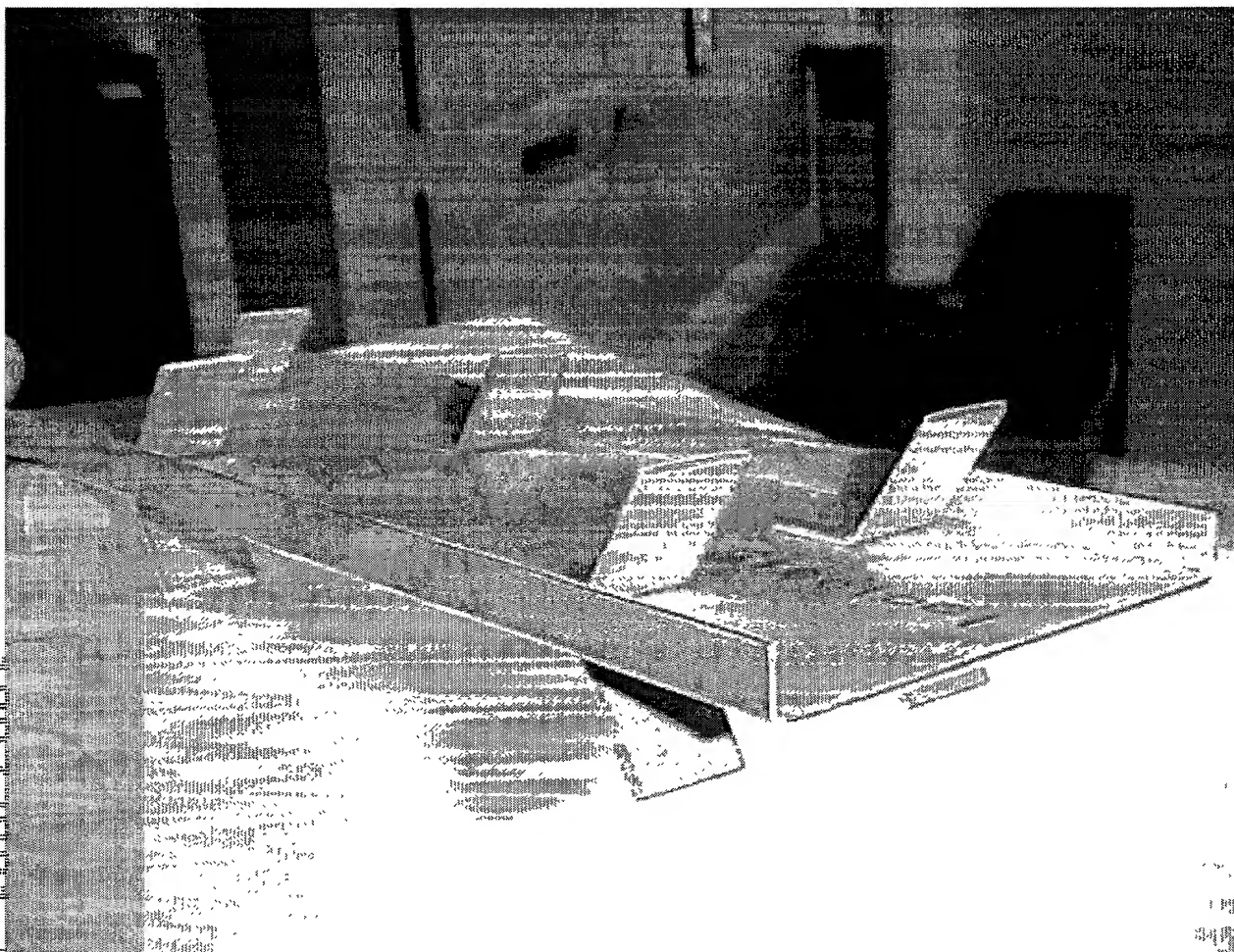
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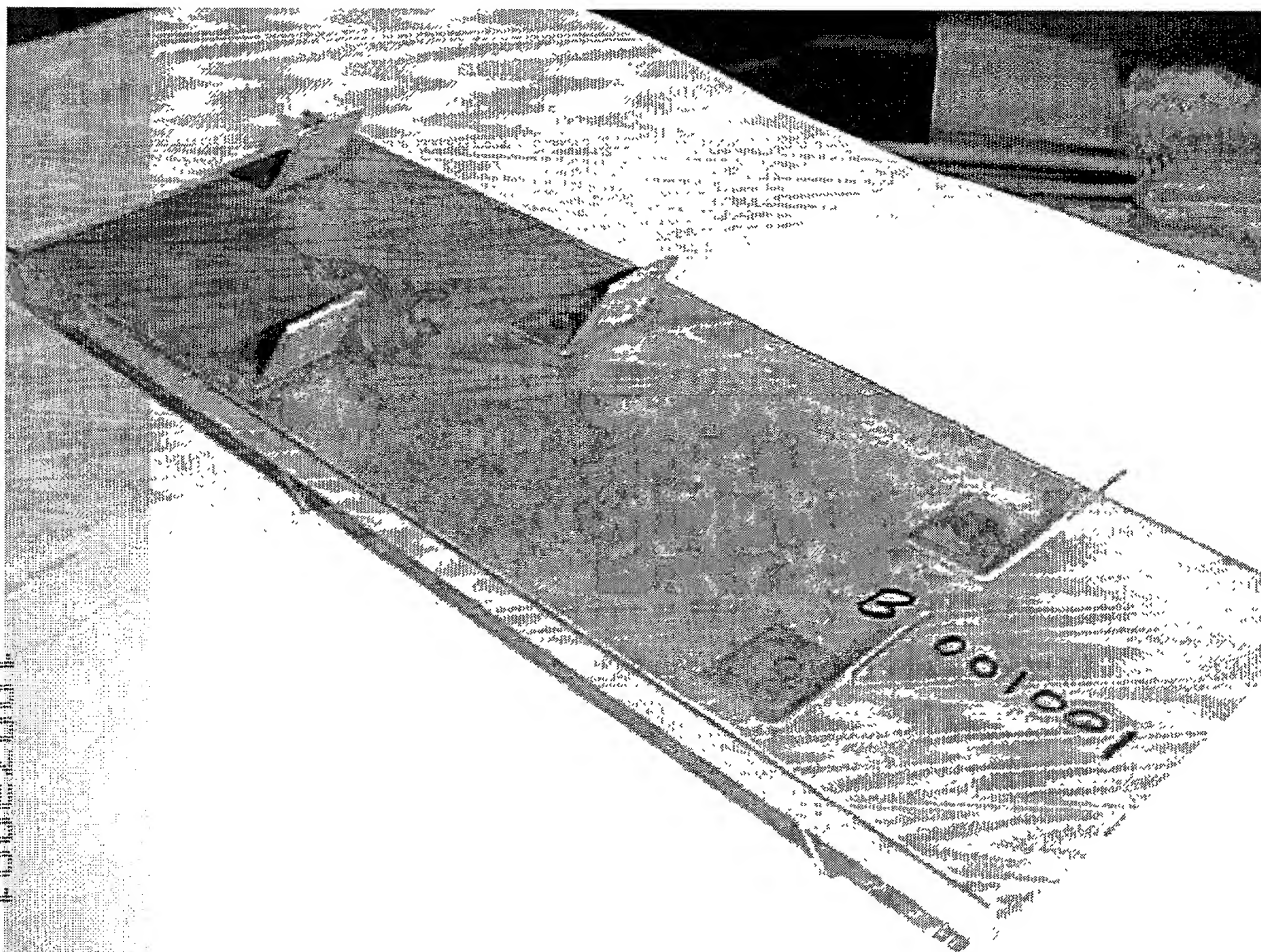


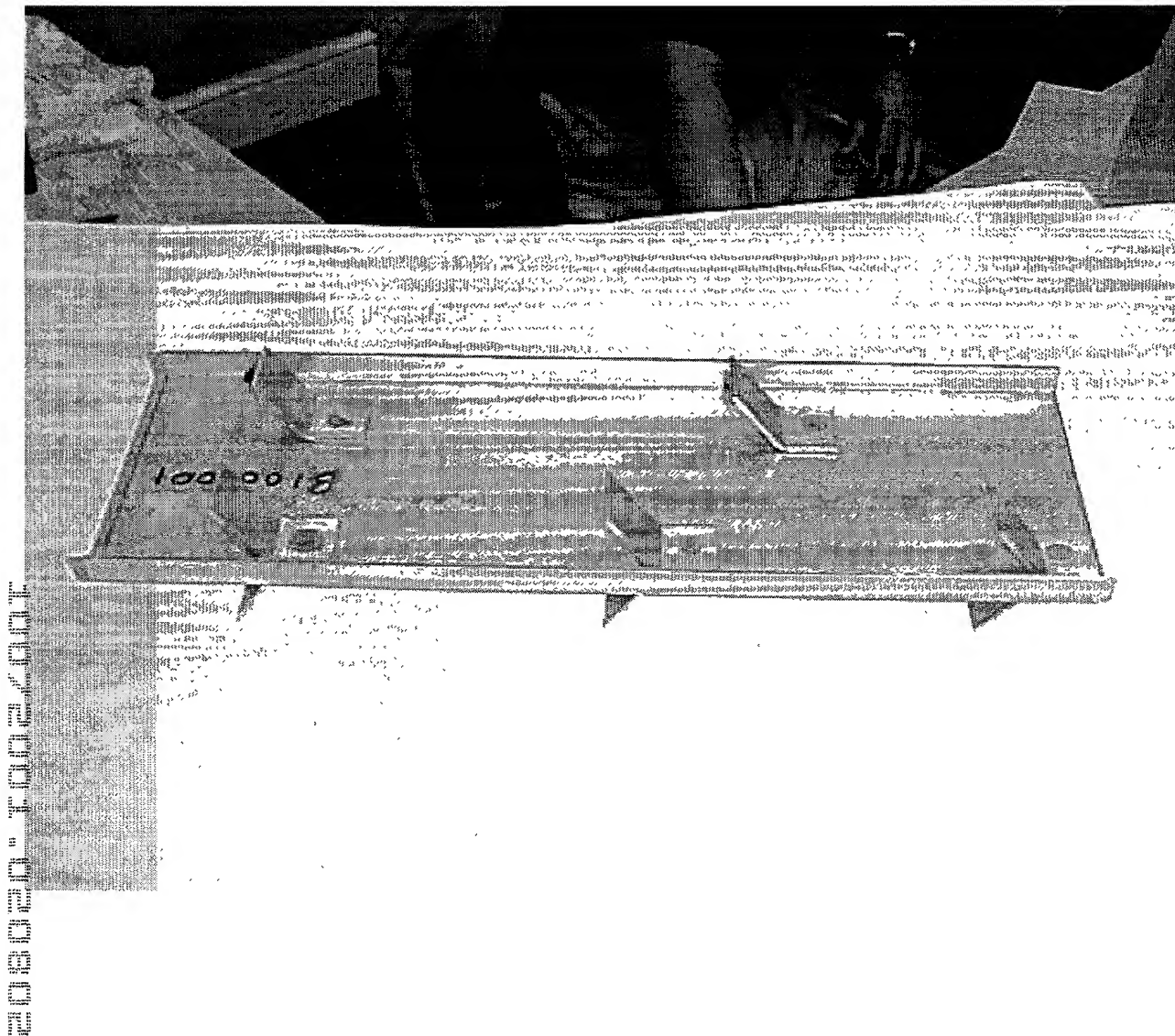
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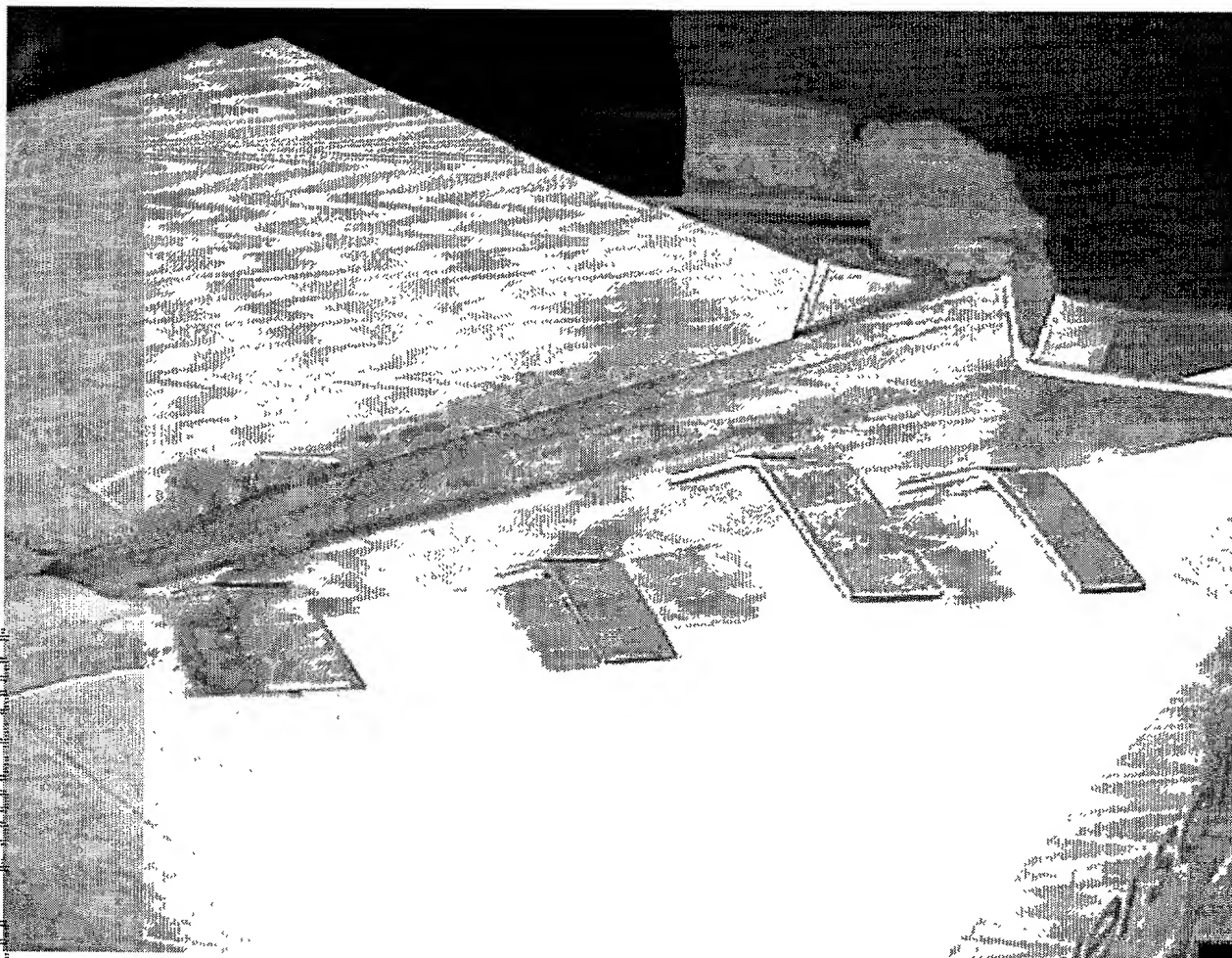


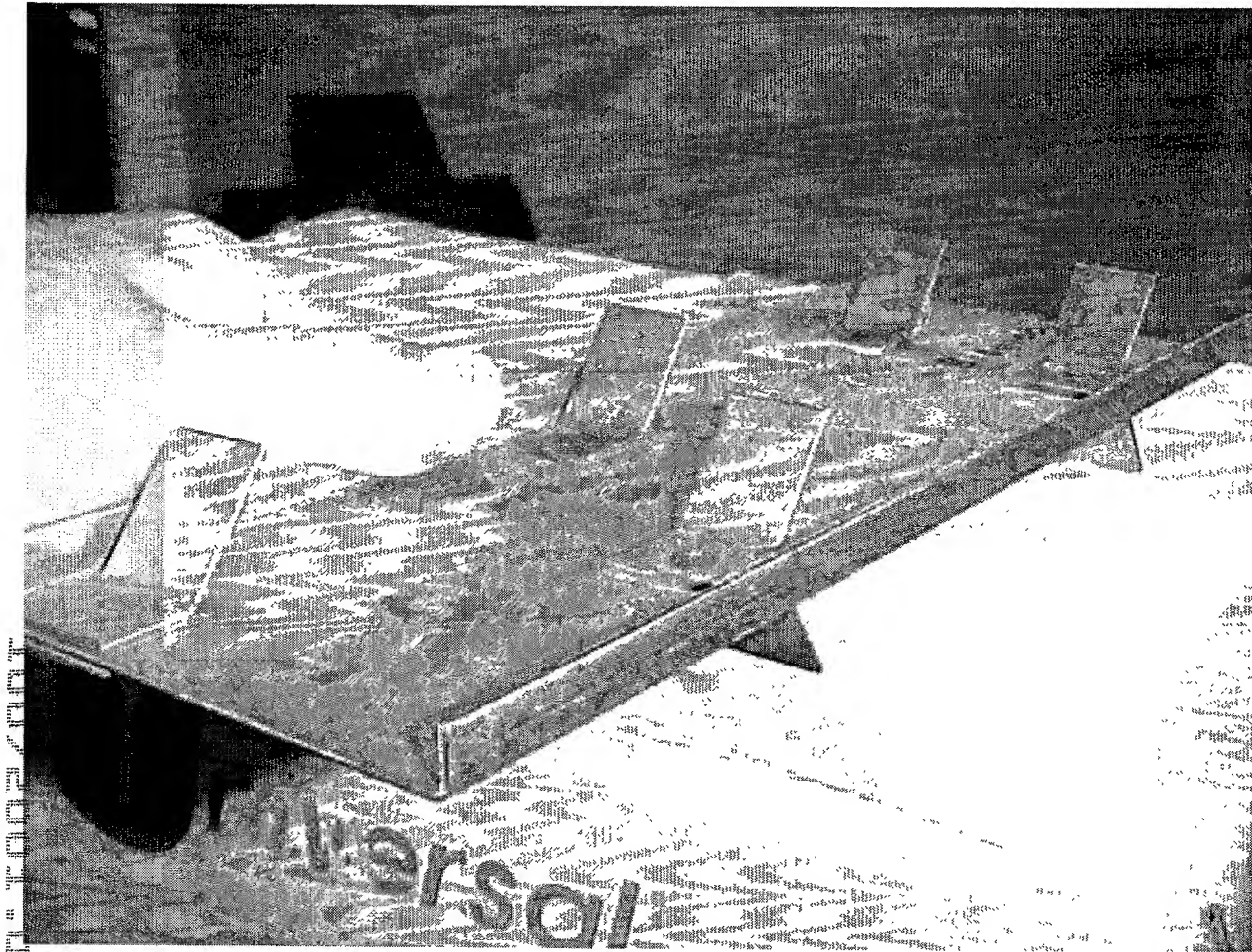
208020 "T002/001"





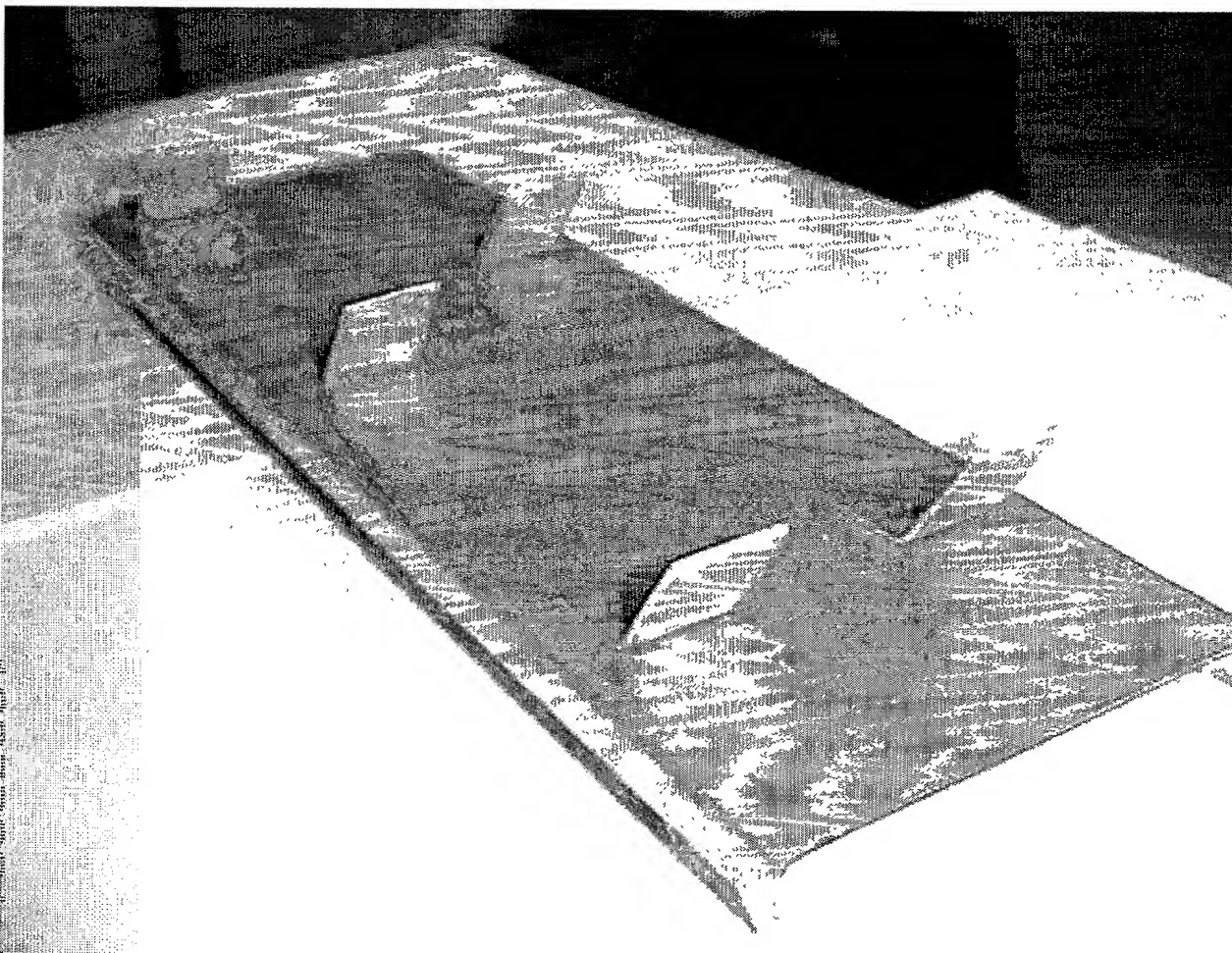
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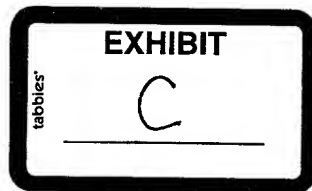
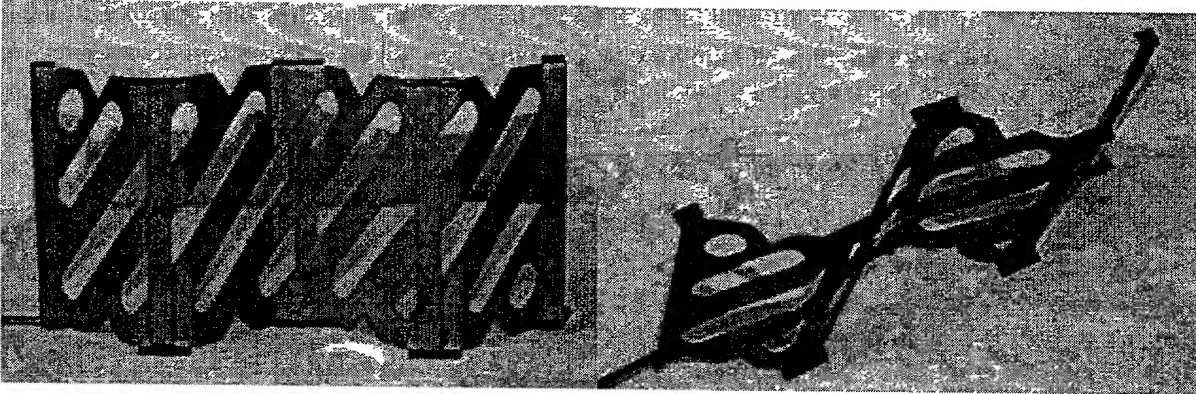
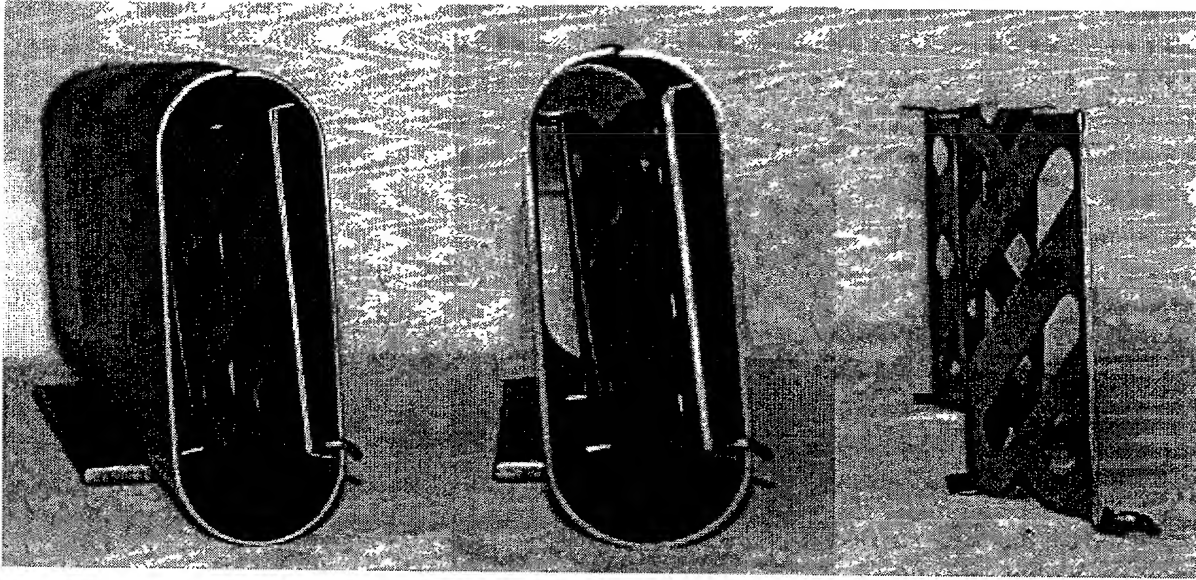




2002-01-09



208020-1002/001



Pictured below are the front and rear service manual covers for the Dean fryers with the prior art baffles. Note the rear cover as a date stamp of 5/87.

### Front Cover



## "COOL ZONE" DEEP FAT FRYERS

### MODELS:

714G; 1212G; M-35 (Marathon); 1414G;  
D-35 (Decathlon); 1818G; 2020G

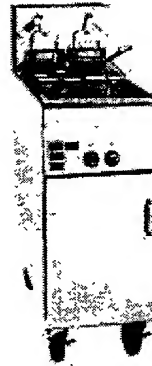
## INSTRUCTIONS

- .. INSTALLATION
- .. OPERATIONS
- .. MAINTENANCE

Instructions are to be followed when the cover is removed. Gas and oil are present in a pressurized condition. This instruction is vital for obtaining the correct gas connection and gas adjustment.

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliances.



## Dean/ALCO

An Alco Foodservice Equipment Company

P.O. Box 2807, Culver City, CA 90231-1807 • Telephone: 213/559-2112

Toll Free: 800/421-4191 (Except California & Alaska) • Telex: 182-494

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## Rear Cover

# Dean/ALCO

An Alco Foodservice Equipment Company

### WARRANTY

Dean Industries warrants its products for a period of one (1) year on parts, Ninety (90) days on Labor from date of shipment, against defective material or workmanship, but not against damage caused by accident, abuse, faulty installation, or improper application or operation.

During this period, Dean Industries will, at its option, repair or replace defective products returned, transportation charges prepaid, to its factory.

Dean Industries shall not be liable for any indirect or consequential damages. To the extent permitted by law, this warranty is given in lieu of all other warranties expressed or implied, and Dean Industries neither assumes nor authorizes any person to assume for it any liability beyond that stated herein. Factory approval must be obtained prior to any warranty work being done or Dean Industries cannot be held responsible.

Dean Industries  
5930 W. Jefferson  
Los Angeles, Calif. 90018

P/N 5058

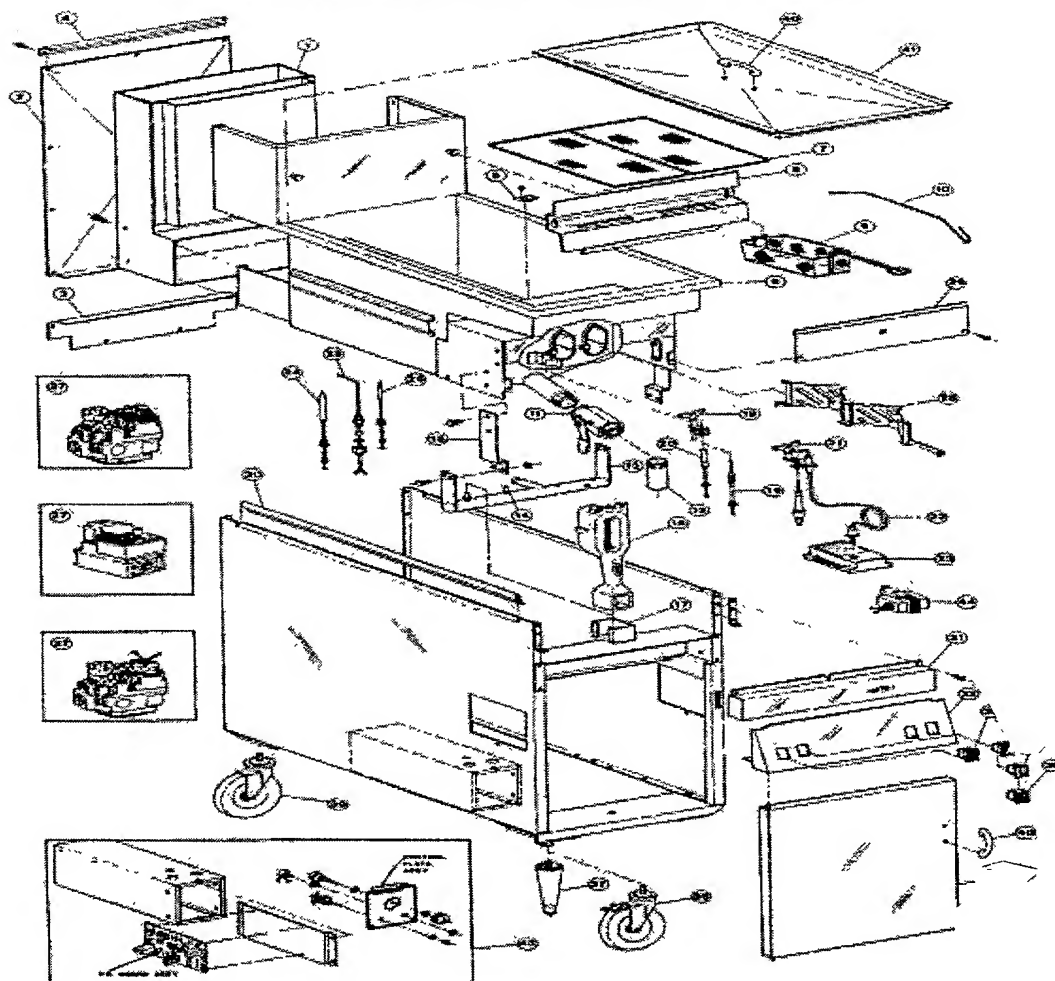
4M 5187

10072001 020802



This exploded view drawing from the manual shows the use of the baffle in the fryer.

### ALL MODELS (Except 714G)



203020 "FOOD FOOT"



# Solstice™ Series Fryers

## Hot Results. Cooler Environment.

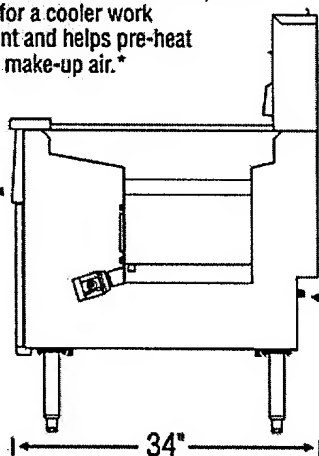


### New, High Production, High Efficiency Solstice™ Burner Design

The Solstice™ burner draws *more* primary air for improved air/gas mixture. A new baffle design causes a "scrubbing action" of the flame which squeezes more heat out.\* Since the baffle has more surface area than before, the baffle gets into radiant heating mode quicker for improved temperature recovery and faster cooking.\*



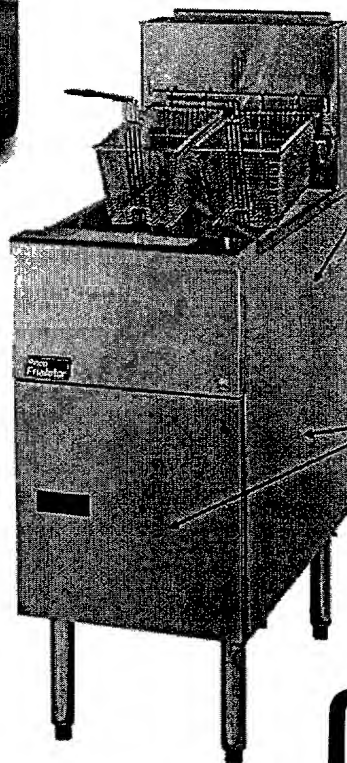
**Self-Cooling Front Deck** – Unique burner design draws cool air from the top deck of cabinet for a cooler work environment and helps pre-heat the burner make-up air.\*



**Easy to Own** – Designed with insights from service techs. Smart design lowers cost of ownership.\*

**Lower exhaust temperatures** – Lower flue temperatures helps reduce HVAC cost.\*

**Recessed gas connection** allows closer installation to the rear wall.



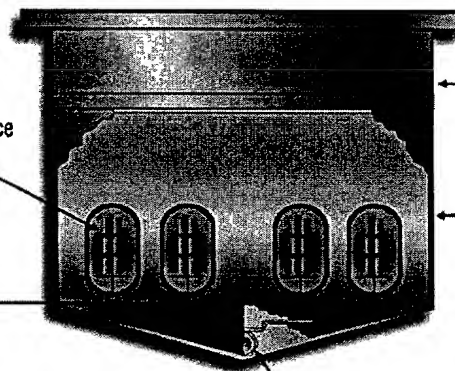
**Faster Cooking** – Up to 14.7% more cooking power than previous design. Faster cooking means less oil is absorbed by many products.

**Stainless Steel Cabinet** – Heavy gauge stainless steel front and sides are designed for long life and easy cleaning. Even the fryer back can be ordered with a stainless steel panel.

## Quality and Long Life

A new baffle design causes a "scrubbing action" of the flame which squeezes more heat out. Solstice fryers provide 13% - 17% more efficiency.\*

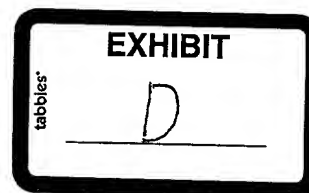
Large cool zone minimizes costly oil breakdowns, carbonization, and taste transfer.



Pitco's 1-1/4" full port (I.D.) drains quickly and without clogging.

Fry tanks are completely pressure-blasted to clean and relieve stress at weld points, while smoothing surfaces for easier cleaning.

Tube-fired fryers require no extra insulation on the outside of the tank, making the fryer easier to service and eliminating the need of capturing grease.



\*As compared to the previous design



Maytag Commercial Solutions

WWW.BLODGETTCORP.COM

United States Patent & Trademark Office  
Office of Initial Patent Examination

Application papers not suitable for publication

SN 10,072,001 Mail Date 02-08-02

- ☐ Non-English Specification
- ☐ Specification contains drawing(s) on page(s) \_\_\_\_\_ or table(s) \_\_\_\_\_
- ☐ Landscape orientation of text    ☐ Specification    ☐ Claims    ☐ Abstract
- ☐ Handwritten    ☐ Specification    ☐ Claims    ☐ Abstract
- ☐ More than one column    ☐ Specification    ☐ Claims    ☐ Abstract
- ☐ Improper line spacing    ☐ Specification    ☐ Claims    ☐ Abstract
- ☒ Claims not on separate page(s)
- ☐ Abstract not on separate page(s)
- ☐ Improper paper size -- Must be either A4 (21 cm x 29.7 cm) or 8-1/2"x 11"
- ☐ Specification page(s) \_\_\_\_\_    ☐ Abstract
- ☐ Drawing page(s) \_\_\_\_\_    ☐ Claim(s)
- ☐ Improper margins
- ☐ Specification page(s) \_\_\_\_\_    ☐ Abstract
- ☐ Drawing page(s) \_\_\_\_\_    ☐ Claim(s)
- ☐ Not reproducible    Section
- Reason    ☐ Specification page(s) \_\_\_\_\_
- ☐ Paper too thin    ☐ Drawing page(s) \_\_\_\_\_
- ☐ Glossy pages    ☐ Abstract
- ☐ Non-white background    ☐ Claim(s)
- ☐ Drawing objection(s)
- ☐ Missing lead lines, drawing(s) \_\_\_\_\_
- ☐ Line quality is too light, drawing(s) \_\_\_\_\_
- ☐ More than 1 drawing and not numbered correctly
- ☐ Non-English text, drawing(s) \_\_\_\_\_
- ☐ Excessive text, drawing(s) \_\_\_\_\_
- ☐ Photographs capable of illustration, drawing(s) \_\_\_\_\_

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